

Compose your own 3 course dinner for €30 p.p.

**Extra supplement: bread from Van menno with biological butter 3,5**

*Handmade sourdough breads with a crispy crust; that's how we like it*  
 Allergies / dietary requirements: contains lactose and gluten

## Starters

## Preparation time

**Marinated rib-eye, piccalilli mayonnaise, sweet and sour vegetables, onion chips (**

5 minutes

Allergies / dietary restrictions: glutes, meat

**Smoked carrot with carrot cream, orange and almonds**

8 minutes

Allergies / dietary restrictions: nuts

## Mains

**Fried halibut with parsnip, leek and shiitake vinaigrette**

12 minutes

Allergies / dietary restrictions: fish, lactose

**Polenta with onion compote, tomato, celeriac and pumpkin**

12 minutes

Allergies / dietary restrictions: -

## Desserts

**Lemon cheesecake with lemon chips**

3 minutes

Allergies / dietary restrictions: eggs, glutes, lactose

**Chocolate fudge with coconut, chocolate floes, and forest fruit cream**

4 minutes

Allergies / dietary restrictions: glutes